

මහජන අදහස් සඳහා ප්‍රමිති කෙටුම්පත
பொதுசனக் கருத்துரைக்கான கட்டளை வரைவு
DRAFT STANDARD FOR PUBLIC COMMENT

(වෙනස්වීමට ඉඩ ඇත. திருத்தத்திற்குட்படக்கூடியது. Liable to alteration)

නිකුත් කළ දිනය
வெளியிடும் திகதி
Date of Issue

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අදහස් එවිය යුතු අවසාන දිනය
அபிப்பிராயங்களை தெரிப்பதற்கான இறுதித்திகதி
Latest Date for Receipt of Comments

} 2025-07-30



Draft Amendment No 01 to SLS 223 : 2017
SRI LANKA STANDARD SPECIFICATION FOR ICE CREAM

අයිස් ක්‍රීම් සඳහා වූ ප්‍රමිති පිරිවිතරයට අදාළ
සංශෝධන කෙටුම්පත් අංක 01 (ශ්‍රී ලංප්‍ර 223 : 2017)

මෙම කෙටුම්පත ශ්‍රී ලංකා ප්‍රමිතියක් ලෙස නොසැලකිය යුතු මෙන් ම භාවිතා නොකළ යුතු ද වේ.
இவ்வரைவு இலங்கைக் கட்டளையெனக் கருதப்படவோ அன்றிப் பிரயோகிக்கப்படவோ கூடாது

This draft should not be regarded or used as a Sri Lanka Standard.

අදහස් එවිය යුත්තේ : ශ්‍රී ලංකා ප්‍රමිති ආයතනය, 17, වික්ටෝරියා පෙදෙස, ඇල්විටිගල මාවත, කොළඹ 08.

Comments to be sent to: SRI LANKA STANDARDS INSTITUTION, 17, VICTORIA PLACE,
ELVITIGALA MAWATHA, COLOMBO 08.

නැඳින්වීම

මෙම ශ්‍රී ලංකා ප්‍රමිති කෙටුම්පත , ශ්‍රී ලංකා ප්‍රමිති ආයතනය විසින් සකසන ලදුව, සියලුම උදෙසාගේ අංශ වලට තාක්ෂණික විවේචනය සඳහා යටත් ලැබේ.

අදාළ අංශ හා ර කමිටු මාර්ගයෙන් ආයතනයේ මහා මණ්ඩල වෙත ඉදිරිපත් කිරීමට පෙර , ලැබෙන සියලුම විවේචන ශ්‍රී ලංකා ප්‍රමිති ආයතනය විසින් සලකා බලා අවශ්‍ය වෙනත් කෙටුම්පත සංශෝධනය කරනු ලැබේ.

මෙම කෙටුම්පතට අදාළ යෝජනා හා විවේචන නියමිත දිනට පෙර ලැබෙන්නට සැලැස්වුවහොත් අගය කොට සලකනු, තවද, මෙම කෙටුම්පත පිළිගත හැකි බැව් හැඟෙන අය ඒ බව දන්වන්නේ නම් එය ආයතනයට උපකාරී වනු ඇත.

මේ පිළිබඳව එවන සියලුම ලිපි පහත සඳහන් ලිපිනයට එවිය යුතුය.

අධ්‍යක්ෂ ජනරාල්
ශ්‍රී ලංකා ප්‍රමිති ආයතනය,
17, වික්ටෝරියා පෙදෙස,
ඇල්විගල මාවත,
කොළඹ 08.

XX

Introduction

This Draft Sri Lanka Standard has been prepared by the Sri Lanka Standards Institution and is now being circulated for technical comments to all interested parties.

All comments received will be considered by the SLSI and the draft if necessary, before submission to the Council of the Institution through the relevant Divisional Committee for final approval.

The Institution would appreciate any views on this draft which should be sent before the specified date. It would also be helpful if those who find the draft generally acceptable could kindly notify us accordingly.

All Communications should be addressed to:

The Director General
Sri Lanka Standards Institution,
17, Victoria Place,
Elvitigala Mawatha,
Colombo 08.

Draft Amendment No: 1 Approved on to SLS 223: 2017

**DRAFT AMENDMENT NO: 1 TO SLS 223: 2017
SPECIFICATION FOR ICE CREAM (SECOND REVISION)**

EXPLANATORY NOTE

This amendment was issued after a decision made by the working group on milk and milk products to address the challenges related to compliance with the limits specified in the standard for compositional analysis by adhering to the prescribed method of sample preparation for complex ice cream. The committee also agreed to revise the marking and/or labelling clause, considering the products currently available in the market and the consumer's right to know product information.

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SPECIFICATION FOR ICE CREAM (SECOND REVISION)**

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DEFINITIONS

Insert Following definitions

3.2 simple ice cream: A product made from a mix consisting of milk solids, dairy fat and/ or vegetable fat with permitted colouring substances, flavouring substances, emulsifiers and stabilizers.

3.3 complex ice cream - Ice cream that incorporates additional food ingredients other than the ingredients mentioned in simple ice cream (3.2), such as pieces of chocolate, cookies, nuts, fruits, candy and/ or swirls of different flavoured creams, sauces, etc.

3.4 novelties: Single serve packs of either simple ice cream or complex ice cream with an outer edible coating such as chocolate, nuts, biscuit etc

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TYPES

Replace **4.1** and **4.2** by following

4.1 Simple ice cream

4.2 Complex ice cream

4.3 Flavoured ice cream

4.4 Novelties

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SPECIFICATION FOR ICE CREAM (SECOND REVISION)**

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Replace Table 1 by following Table.

TABLE 1 – Compositional requirements for ice cream

Sl No. (1)	Potentially toxic element (2)	Limit (3)	Method of test (4)
i	Total solids, per cent by mass, min.	32	SLS 735 Part 5
ii	Fat, per cent by mass, min.	08	Appendix C
iii	Sucrose, per cent by mass, max.	16	SLS 735 Part 6
iv	Milk solids, non-fat, per cent by mass, min.	08	Appendix D
v	Acidity as lactic acid, per cent by mass, max.	0.25	SLS 735 Part 2
vi	Mass in grams, per litre, min.	475	Appendix E

NOTES

1. *Limits for total solids, fat, sucrose and milk solids are not applicable for ice cream with no added sugar.*
2. *Limit for acidity is not applicable for ice cream with no added sugar and ice cream containing ingredients from clause 5.2.1 to 5.2.3.*
3. *Limits for fat and sucrose are not applicable for ice cream with food ingredients which cannot be excluded.*

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SPECIFICATION FOR ICE CREAM (SECOND REVISION)**

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Clause 8 MARKING AND/OR LABELLING

8.1 Replace **8.1** a) and **NOTE 1** by following.

8.1

a) Common name of the product shall be declared as “ICE CREAM”, “X ICE CREAM”, or “X flavoured ICE CREAM”, where “X” refers to other foods or flavours.

NOTES

1. Ice cream declared as X ICE CREAM should contain a minimum of the ingredient X content of 5 per cent by mass except in the case of chocolate and vanilla ice cream.

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Appendix A

SAMPLING

Replace the numbering as follows.

A.4.1 by **A.4.4.1**

A.4.1.1 by **A.4.4.1.1**

A.4. 1.2 by **A.4.4.1.2**

A.4.1.3 by **A.4.4.1.3**

Replace **A.4.4.2**

A.4.4.1.2 Complex ice cream

Obtain the ice cream portion excluding the added food ingredients (nuts, biscuits, fruits or fruit purees, flavoured fruit sauces etc.) to comprise 100 g to 200 g portion. Allow the sample to soften at room temperature. (It is not advisable to soften the sample by heating on a water bath or over a flame). Mix thoroughly by stirring with a spoon or spatula.

Novelties

Replace “**A.4.1.1** or **A.4.1.2**” by “**A.4.4.1.1** or **A.4.4.1.2**”